

IDEOLOGY | CHENIN BLANC

2021

TASTING NOTE:

Strong aromas of white peach, melon, passionfruit and gooseberry. The full and rounded palate is packed with mouthwatering fruit and has well-balanced acidity.

SERVE WITH:

Orange-infused duck, crisp pork belly or mushroom-topped pizza.

APPEARANCE:

Vibrant pale yellow with green hue

ANALYSIS:

Alc: 13.87 % vol TA: 6.0 g/L

RS: 1.8 g/L pH: 3.48

WINEMAKER:

Johan Jordaan and Anthony Kock

ORIGIN:

Cape Town

TERROIR / SOIL:

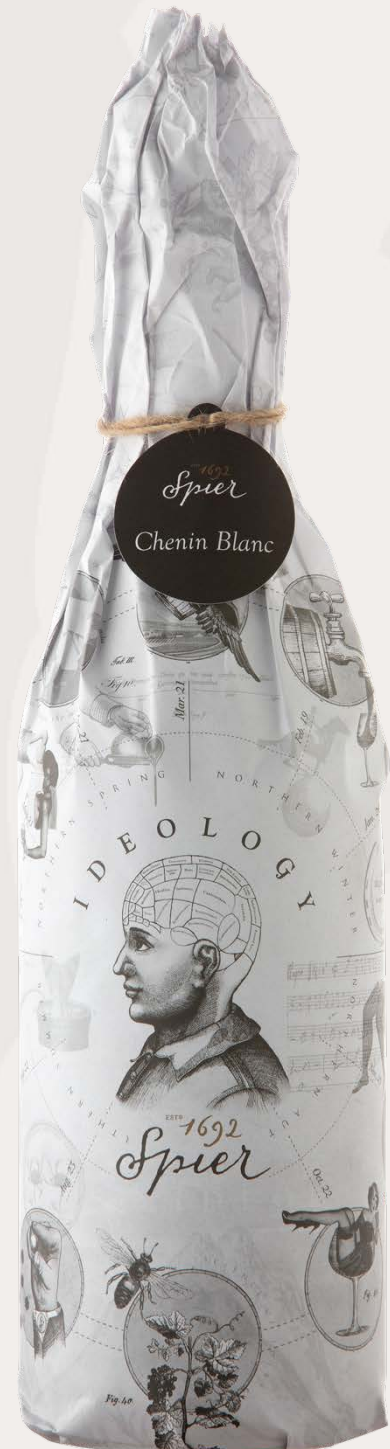
Red Oakleaf soils very close to the Atlantic Ocean.

VINEYARD AND CLIMATE CONDITIONS:

Trellised, dryland farm vineyards yielded the grapes for this wine. A westerly coastal breeze cooled down the midday temperatures. The big difference between day and night temperatures also leads to cold climate conditions which are perfect for this style of Chenin Blanc.

WINEMAKING:

Grapes were machine harvested very early in the morning while they were still cold. At the cellar, skin contact was limited to 4 hours and the free-run juice drained off to settle overnight before inoculation. The fermentation took place in stainless-steel tanks at $\pm 12^{\circ}\text{C}$.



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